# Wentworth Hills Wedding Package by Lafayette House

Stationary Hors'doeuvre

(Choice of two)

Assorted Imported and Domestic Cheese Display with Seasonal Fruits and Berries

**And Gourmet Crackers** 

Fresh Vegetable Crudité with Bleu Cheese Dip and Creamy Dill Dip

Antipasto with Imported Prosciutto, Cappacola, Salami, Provolone, Artichoke Hearts,

Pepperoncini and Tossed with Fresh Basil, Olive Oil, and Balsamic

Passed Hors'doeuvre

(Choice of 5)

**Vegetable Spring Rolls** 

Mini Crab Cakes

Scallops Wrapped in Bacon

Seafood Stuffed Mushrooms

Teriyaki Beef Skewers

Honey Dijon Chicken Skewers

Duck Skewers A L'orange

Assorted Mini Quiche

Clams Casino

Grilled Sausage with Tomato and Mozzarella

Crispy Artichoke Hearts with Boursin Cheese

#### Salads

## (Choice of 1)

#### Mesclun

## Greens with Grape Tomatoes, Red Onions, Carrots and Cucumber slices

## Caesar Salad with Grated Parmesan

Entrée

(Choice of 2)

Filet Mignon

with Baked Stuffed Shrimp

Chicken Piccata

Filet

Mignon with Baked Scallops

Chicken Marsala

Filet

Mignon with Bernaise

Herb

**Roasted Chicken** 

**Black Angus** 

New York Sirloin

Stuffed Boneless Chicken with Gravy

Prime Rib Au Jus

**Grilled Seared Salmon** 

**Baked Scrod** 

Starches

(Choice of 1)

Mashed Red Bliss Potatoes

Garlic Mashed Red Bliss Potatoes

Roasted Red Bliss Potatoes with Garlic and Herbs

Rice Pilaf

Vegetables

(Choice of 1)

Seasonal Fresh Vegetable Medley

**Rustic Cut Grilled Vegetables** 

#### **Glazed Baby Carrots**

## **Green Beans Almondine**

## **Butternut Squash**

#### Desserts

Custom Wedding Cake by Konditormeister

Served with choice of Sorbet, Ice Cream or Fruit

Freshly Brewed Coffee, Decaffeinated, and Tea

## Pricing

Imported English China Setting, Reed & Barton Silverware,
Water Glass, Wine Glass, and Champagne Glass

Floor length Table Linen and Napkins

Skirting for Cake Table, Gift Tables, and any other
Display Tables

## Staffing for the entire event

## Meal Service provided for your Photography and Entertainment Staff

\$63.95

Prime Rih Au lus

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Filet Mignon with Bernaise	\$66.95
Filet and Baked Stuffed Shrimp	\$67.95
Filet and Baked Scallops	\$67.95
Black Angus N.Y. Sirloin	\$66.95
Stuffed Chicken with Gravy	\$56.95
Chicken Piccata	\$56.95
Chicken Marsala	\$56.95
Herb Roasted Chicken	\$56.95

Grilled Salmon	\$58.95
Baked Scrod	\$56.95

#### **Function Policies**

- The Monday prior to the function is the deadline for all meal plans and Floor Plans. We will contact you after 11:00 a.m
  - Final payment will be required the Monday prior to the function.
- Liquor/Food Policy: No food, cakes, or beverages of any kind will be permitted onto or removed from the premises by the patron or any guest.
  - Specialty Entrees available for individual guests on an as needed basis.
  - All Weddings require a non-refundable, non-transferable Deposit. Amounts listed below.

Up to 100 guests	\$1000
101-150 guests	\$2000
Over 151 guests	\$3000

- Pricing is based on 100 guests. Less than 100 guests, please call for a personalized quote.
  - All pricing includes all staff service fees.
  - All pricing is subject to a 10% Administrative fee.
    - All pricing is subject to 5% Mass Meals Tax.